

THE SOUTHAMPTON HORTICULTURAL SOCIETY EXHIBITION

Excellent Display of Cut Flowers, Flowering and Decorative Plants and Vegetables, the Products of the Members of the Society



First prize display of vegetables by Mrs. Albert Herter, East Hampton.

THE thirteenth annual exhibition of the Southampton Horticultural Society was held July 30 and 31.

David T. Wells is president of the society; S. E. Candler, vice-president; Frank Marshall, secretary.

The advisory committee is composed of the following members: Mrs. Thomas H. Barber, Mrs. Arthur B.

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The show committee consisted of Stanley F. Candler, chairman; H. H. Wells, secretary; Frank Marshall, treasurer, and O. C. Gardner, George Anderson, James Dickson, Frank Smith, Charles Frankenberg, George Campbell, U. G. Ager, Robert Melrose.

The judges for the general display were William Turner of Oceanic, N. J.; Robert Jones of Glen Cove and John Melrose of Cold Spring Harbor.

The judges of the special prizes, which included table decorations, had been named on Wednesday afternoon by Mrs. H. H. Rogers, Mrs. Albert Gajatin and Mrs. John Cross, and on Thursday Mrs. H. H. Rogers, Mrs. Robert Brees and Miss Elizabeth Rury.

The exhibition was held in a tent on the shore of Lake Agassawam. Outside of the main entrance there were rows of bay trees, tubs of hydrangeas in flower, evergreen trees and other ornamental plants.

At the right of the entrance G. E. M. Stump had an attractive display of cut flowers, vases and ornamental ware.

The show was very creditable, the large display of annual and perennial flowers was unusually good. A large center table was devoted to rex begonias built up in pyramid form by arranging the tall plants in the center surrounded by the lower growing varieties. The feature of this exhibit was that there were no two plants of the same variety.

Another handsome exhibit was a large table of ferns. This also was in pyramid form.

There was a large and beautiful display of perennial phlox, gladioli, dahlias, roses, etc.

Mrs. Samuel Thorne, Southampton, James Dowlen, gardener, took first on unnamed seedling gladioli and displayed some very creditable flowers.

The feature of John Lewis Childs' gladioli exhibit was an unnamed seedling, No. 27, light ground, crimson flaked. La Couronne, a Lemoni type with white under petals, splashed red and yellow, was conspicuous on account of size, form and beautiful color.

Mrs. H. E. Coe, Southampton, John G. MacDonald, gardener, secured first prize on four vases of perennial phlox.

Mrs. Goodhue Livingston, Southampton, George Campbell, gardener, took first on twelve show dahlias and second on decorative dahlias. Mrs. Stephen Peabody secured second on show dahlias.

second by Mrs. G. W. Schuman, and third by Stephen Peabody.

There were many other prizes for vegetables and flowers, which seemed to be about equally divided among the exhibitors. All the vegetables were of excellent quality and were artistically displayed.

There seemed nothing about the Southampton Flower Show open to criticism or to suggestions for improvement.

SALADS AND SALAD DRESSINGS.

By MRS. FRANK APP.

Salad dressings are universally used. They are simple to make, and really there is no excuse for poor salad dressing; but many a good dish of salad is spoiled by covering it with poor dressing.

Green vegetables and fruits should be fresh, crisp and cold, and all the materials should be kept separate and combined just before being served.

Meats and fish should be marinated and combined at the last minute.

Marinate when used in connection with salads means to allow the salad materials to stand in French dressing.

Bolled Dressing.

One-half tablespoon of mustard; one-half tablespoon of salt; one and one-half tablespoons sugar; few grains cayenne; one-half tablespoon of corn-starch or flour; yolk of two eggs; one and one-half teaspoons melted butter; three-quarters of a cup of milk; one-quarter cup of vinegar.

Mix the dry ingredients, add yolk of eggs slightly beaten, butter, milk and vinegar very slowly. Cook over boiling water until mixture thickens; strain and cool.

White Salad Dressing.

One cup granulated sugar; white of one egg; four tablespoons lemon juice; one-half cup of cream, whipped. Make a syrup with lemon juice and

French dressing. Serve on lettuce leaves and garnish with Maraschino cherries.

Nut Salad.

One cup chopped English walnuts, two cups shredded lettuce. Marinate with French dressing. Serve on lettuce leaves and garnish with mayonnaise dressing.

Poinsettia Salad.

Remove skin from medium sized tomatoes. Divide tomato into five sections, leaving them connected slightly at the bottom. The sections will fall apart at the top, giving the appearance of a poinsettia flower. Serve with mayonnaise dressing.

A mixture of equal parts celery and nuts moistened with mayonnaise is very nice placed in the center of the flower. Garnish with mayonnaise dressing.

Staffed Tomato Salad No. 2.

Prepare tomatoes same as for tomatoes stuffed with pineapple. Refill with finely cut celery and apple, using equal parts. Serve with mayonnaise and garnish with shredded lettuce.

Chesse Salad.

Mash one Neufchatel or cream cheese and moisten with milk or cream. Shape into forms the size of robins' eggs. Sprinkle with finely chopped parsley which has been dried. Arrange in nests of lettuce leaves and garnish with radishes. Serve with French dressing.

This salad may be varied by making the cheese balls round and a little larger, with an English walnut meat on top, and serving with mayonnaise dressing.

Potato and Celery Salad.

Two cups boiled potatoes, half cup finely chopped celery, one apple cut in small cubes. Marinate with French dressing and garnish with celery tips and pieces of the red apple shell cut in small squares. Serve with boiled or mayonnaise dressing.

Potato Salad.

Partially mash three medium sized hot boiled potatoes in a bowl. Break one egg over the potatoes and beat until creamy and free from lumps. Season and add vinegar until soft enough to mould. Pile lightly on bed of crisp lettuce leaves.

Chicken Salad.

Cut boiled fowl or left over roasts chicken in half-inch cubes and marinate with French dressing. Add an equal quantity of celery, washed, scraped, cut in small pieces, chilled in cold or ice water, drained and dried in a towel. Just before serving moisten with cream, oil or mayonnaise dressing. Serve on lettuce leaves or bed of shredded lettuce. Garnish with yolks of hard boiled eggs forced through a potato ricer, capers and celery tips.

Potato and Celery Salad.

Two cups boiled potatoes; one-half cup finely cut celery; one apple cut in small cubes. Marinate with French dressing and garnish with celery tips and pieces of the red apple, still cut in small squares. Serve with boiled or mayonnaise dressing.

SUMMER ALFALFA SEEDING BEST.

Tests in growing alfalfa carried on at the Ohio Experiment Station show that few failures have occurred from seeding alfalfa in July or early August.

In some cases it is possible to harvest potatoes or a crop of field peas or oats or hay previous to getting the ground ready for alfalfa. It has been found that weeds may be killed and the ground got into a better condition when the land is ploughed early and cultivated frequently until the alfalfa is sown.

ONION THRIPS.

Small yellowish thrips chafe the epidermis from green onion leaves, causing them to dry white and die. The adult is one twenty-fifth of an inch long. Squash, cucumbers and cabbages are sometimes injured by this species.

This is a difficult pest to control. Spraying with nicotine may be practised in small gardens, but is not very effective. Burning the tops and refuse on the field and burning over the grass land around the field to kill the overwintering adults is more effective than any form of spraying, especially in large areas.—G. H. LAMSON, Connecticut.

IMPORTED ONION MAGGOT.

A common white maggot bores into the roots and bulbs of onions, causing them to wilt and decay. The maggots are the offspring of small flies. The flies appear by the time the young onions are up and the eggs are deposited in the sheath and in the axils of the leaves, from two to six being placed upon a plant, the infested plants usually being on the highest and driest portions of the field. If the bulbs of the onions infested are not killed outright they rot in storage. Two or three generations occur each year.

All infested onions and all tops and rubbish on and around the field should be burned to destroy the insect in its larval or pupal stages. Sometimes the maggots can be killed

by applying to the surface of the ground along the row paraffin oil and sand or carbolic acid emulsion.

A few years ago it was found that a poisoned sweetened mixture sprayed upon the leaves just before the eggs are laid proved successful in controlling this insect. The adult flies feed upon the pollen and are killed. The following ingredients were used:

One gram sodium arsenate.
One-fourth pint molasses.
One gallon water.

This was sprayed thoroughly on the plants.—G. H. LAMSON, Connecticut.

GARDEN SHOW TO RESTORE PET STOCK.

Rabbits, hares, cavies and other pet stock are to be revived as a department of the New York Poultry and Pigeon Association's thirty-first annual show at Madison Square Garden.

Pet stock was a feature years ago, but they have not been shown at the Garden for a long period. The "world's leading poultry show" again is to be for fur as well as feathers.

Robert Seaman, L. J. Howell and others who used to run the Palace show have joined their forces with the Garden show, and another new director will be Harry M. Lamson, chief poultryman of the Government farm at Beltsville, Md.

T. A. Havemeyer, who started the association when a schoolboy, remains as president; Robert Seaman is vice-president; D. Lincoln Orr of Orr's Mills, N. Y., will be secretary-treasurer, and L. D. Howell, H. C. Wood and Charles D. Cleveland, the former secretary, with the officers, will form the executive committee. Prizes are to be increased all down the line, and besides the revival of pet stock many new features will be added to the show by Mr. Orr.

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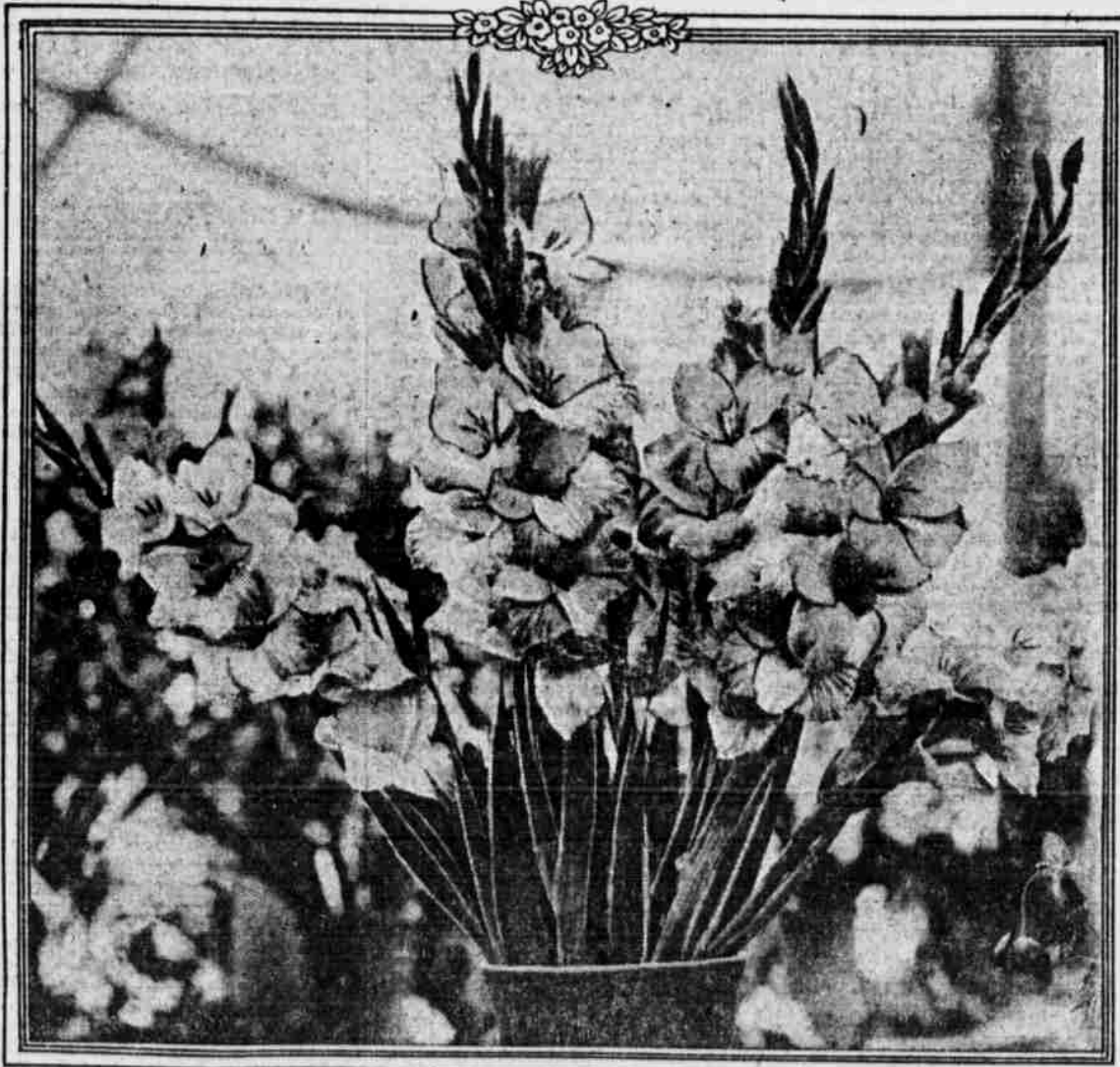
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No. 27—Unnamed seedling gladioli, exhibited by John Lewis Childs.

or other designated liquid for about an hour before serving.

French Dressing.

One-half teaspoon of salt; one-quarter teaspoon of pepper; two tablespoons of vinegar; four tablespoons olive oil. Mix ingredients and stir until well blended. Some like the addition of a few drops of onion juice.

Mayonnaise Dressing.

One teaspoon mustard; one teaspoon salt; one teaspoon powdered sugar; a few grains cayenne; yolks of two eggs; two tablespoons of lemon juice; two tablespoons of vinegar; one and a half cups of olive oil.

Mix the dry ingredients, add egg yolks and when well mixed add half a teaspoon of vinegar. Stir constantly and add oil gradually, at first drop by drop. As the mixture thickens thin with vinegar or lemon juice. Add oil and vinegar or lemon juice alternately, until all is used, stirring and beating constantly. If the oil is added too rapidly dressing will have a curdled appearance. A smooth consistency may be restored by taking

the yolk of another egg and adding the curdled mixture slowly to it.

It is desirable to have the bowl containing the mixture placed in a larger bowl of crushed ice, to which a small quantity of water has been added.

Olive oil for making mayonnaise should always be thoroughly chilled. A good grade of the cheaper salad oils may be substituted for olive oil.

Pinapple and Marshmallow Salad.

Cut fresh or canned pineapple in small cubes. To two cups of pineapple use the entire quantity of marshmallow dressing as given in the recipe. Combine at the last minute and serve with a Maraschino cherry on top. Oranges may be used instead of pineapple.

Pinapple and Cherry Salad.

Pare pineapple and cut in half inch cubes. Chill the fruit and marinate with cream mayonnaise dressing. Serve on lettuce leaf or bed of shredded lettuce. Garnish with a Maraschino cherry.

Raisin Salad.

One cup of chopped raisins, one cup chopped peanuts, one cup chopped celery. Mix with mayonnaise dressing and let stand for one-half hour before serving. Other nuts may be used instead of peanuts if desired.

Malaga Salad.

Remove skins and seeds from white grapes; add an equal quantity of English walnut meats, blanched and broken in pieces. Marinate with

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